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UNITED STATES DEPARTMENT OF AGRICULTURE
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UNCLE SAM AT YOUR SERVICE Monday, January 7, 1935.

(FOR BROADCAST USE ONLY)

(NOTE TO BROADCASTERS: The Department of Agriculture gives in these releases specific names of products, companies, or individuals only in those instances in which the facts are a matter of court record.)

Speaking Time: 10 Minutes.

OPENING ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the U. S. Department of Agriculture, Washington, D. C.

--oooOooo--

'Twas the week before Christmas, and throughout the District of Columbia certain would-be merry-makers were buying champagne. . . Perhaps they were thinking, while they made their sparkling purchases, of the words of Omar Khayyam:

"I wonder often what the vintners buy,
One-half so precious as the stuff they sell."

Now I don't know what the vintners buy, but I do know that the stuff thirteen liquor dealers were selling in the District of Columbia, the week before Christmas, was nothing more than bubbly hard cider. . . Hard cider made to look like champagne.

All this I learn in today's report from Washington. Listen to this warning from our official reporter:

"If you have any intention of buying champagne this year, better watch the labels -- read them carefully. For deceptive bubbles have been found on the market in Washington, D. C., and may be found elsewhere. This is on the authority of Mr. J. W. Sale, in charge of the Beverage Laboratory of the Food and Drug Administration. Mr. Sale found that bottles of a certain beverage from thirteen retail places about the District had tricky labels, bubbles, impressive corks and wire ties -- all of which the consumer associates with champagne -- and they contained nothing but bubbly hard cider. Federal officers seized several lots of the product in Washington."

Well . . . . . A story like that would have made old Dom Perignon blush for shame. Dom Perignon, you know, was the Benedictine monk who discovered the process of making champagne. He lived in the latter part of the 17th century, and for forty-seven years was official keeper-of-the-cellar for a monastery near Epernay, in France. There's a statue of Dom Perignon in Rheims, I've been told.

However, that story is not in our official report from Washington. The Food and Drug Administration is not interested in official keepers-of-the-cellar, but it is interested in retailers who sell plain hard cider made to look like champagne. Referring again to our report:

"Of course, this deceptive product (cider), is not usually sold with a direct claim that it is champagne, but, what amounts to the same thing, the customer buys it in the belief that it is champagne, and sometimes he is actually told that it is. The bottle is labeled and wired up like a typical champagne bottle. The picture of an ancient walled city adds to the illusion. The label carries the word 'Imperial.' Also, the bottle is marked 'Champyne Americaine.'"

That's really quite impressive. Even old Dom Perignon might have been fooled by a label like that. And if the "Champyne Americaine" hadn't fooled him, the cork and the wiring would.

But not the taste. . . A true connoisseur of wines would never mistake the taste of hard cider for that of genuine champagne. The percentage of alcohol in the samples of cider seized by the government officers turned out to be 8.8 per cent. Sometimes champagne has an alcohol content as low as 8.8 percent, but usually it is higher.

Referring again to your report from the Food and Drug Administration in Washington:

"The label on this bottle of hard cider did not actually carry the word champagne (the labels of genuine champagne seldom do that), but it did carry the word champyne -- c-h-a-m-p-y-n-e. Three stores in the District of Columbia carrie the sign: 'Like champagne.' On the back of each bottle was a very small label, which carried the statement that the beverage was fermented apple juice, but this label was stuck on only one end. When an inspector from the Food and Drug Administration asked for champagne he was offered this 'champyne' in all the thirteen stores he visited. This explains why a Deputy U. S. marshal, working with a Food and Drug inspector, seized consignments of the product in the possession of these dealers, charging violation of the Federal Food and Drugs Act."

So much for the hard cider, masquerading as champagne.

The return of liquor brought a good many new problems to the Food and Drug Administration. Referring to alcoholic beverages after repeal, Mr. W. G. Campbell Chief of the Administration, recently made the following statement:

"Importations and interstate shipments immediately assumed tremendous proportions. Many violations of the Food and Drug Act accompanied the revival of the liquor industry. It was recognized that the Food and Drug Administration could not possibly supervise this entire traffic without neglecting other lines of food and drug commodities. Principal attention was, therefore, restricted to products sold as medicinal whisky, but not of United States Pharmacopoeial purity; to imitations sold as genuine whisky; to products clearly short in volume; and to products mislabeled as to alcoholic content."

And, according to our official report: "Government officers collected and analyzed approximately 400 samples of products from interstate commerce during the fiscal year ending June 30, 1934. All whiskies were tested for the ordinary denaturants and none were found. Of approximately 250 samples of products represented as medicinal whisky, more than two-thirds failed to meet the rigid requirements of the United States Pharmacopoeia. Twenty-nine seizures resulted. Following the initial seizures, manufacturers almost without exception relabeled outstanding stocks to bring them into compliance with the law, thus avoiding further seizures.

"In addition to the actions on medicinal whisky, officers seized forty-nine products incorrectly labeled as whisky or Scotch whisky. Some of these products were composed of pomace and raisin brandy; some were colored molasses spirits, branded as whisky; others, alleged Scotch whisky consisting of a small percentage of Scotch whisky diluted with neutral spirits and colored with caramel. Other products sold as whisky were seized because of short volume, or false and fraudulent therapeutic claims.

"It is self-evident," states Mr. Campbell, Chief of the Administration, "that the present resources of the Food and Drug Administration are wholly insufficient to patrol the entire interstate and import liquor traffic, and at the same time meet the other obligations in the way of protecting the purity of the food and drug supply imposed by the Federal statute."

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CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the United States Department of Agriculture. Listen in again next Monday at this time for another report from the Food and Drug Administration.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

UNCLE SAM AT YOUR SERVICE Monday, January 14, 1935.

(FOR BROADCAST USE ONLY)

Speaking Time: 10 Minutes.

OPENING ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the U. S. Department of Agriculture, Washington, D. C.

--ooOoo--

Today's report from Food and Drug officials in Washington concerns one of the most romantic of all industries -- the tea industry. A timely subject, too, for the U. S. Board of Tea Experts for 1935 has just been appointed.

Do you know how many tea experts there are on the United States Board? Who appoints them? What they do? What part of the Government has charge of enforcing the Tea Act? When the Tea Act was passed?

Do you know -- (I sound like a professor this morning) -- do you know the three main kinds of tea? Where they come from? Are you one of the many people who think that "Orange Pekoe" is a variety of tea, with a flavor of oranges? Well, I'll answer that last question right now, before I quote from our weekly report.

The word "orange" in Orange Pekoe has nothing whatever to do with scent or flavor. It refers to color -- the color of the ends of the newer tea leaves, and to the tips or leaf buds. The word "pekoe," by the way, comes from the Chinese word "pak-ho" -- spelled p-a-k-h-o, meaning "white hair," and refers to the fine down on the tea leaves.

And now, quoting from the Food and Drug Administration's weekly report:

"The Secretary of Agriculture has appointed seven men to form the U. S. Board of Tea Experts for 1935. The Board includes one direct representative of the Government, and six members selected from the tea trade. The representative of the Government is Mr. Charles F. Hutchinson, Chief Tea Examiner, New York City. The six members selected from the tea trade are stationed at San Francisco, Philadelphia, Seattle, New York City, Boston, and Chicago."

Well, now that we know there are seven men on the Tea Board, stationed at the main ports of entry into the United States, let's review very briefly the duties of the Food and Drug Administration. By far their most important duty, of course, is enforcing the Food and Drugs Act. In addition, the Administration is charged with the enforcement of five other Acts -- the Insecticide Act, the

Caustic Poison Act, the Import Milk Act, the Naval Stores Act, and the Tea Act.

You will remember that just a few weeks ago we discussed the Naval Stores Act, which provides for Federal inspection and grading and classifying of rosin and turpentine, two most important "naval stores." We learned that the production of naval stores is one of the most picturesque of modern industries. Even the words, "naval stores," bring to mind tales of the sea, of the old wooden sailing ships, of the Yankee clippers, of "Flying Cloud," the clipper ship that sailed from New York to California, around the Horn, in the fast record time of 89 days and 8 hours.

Well, the tea industry, it seems to me, is even more romantic and more picturesque than the naval stores industry. The two have something in common, for weren't the early clipper ships carrying cargoes of tea from China? One of the great racing routes of the tea clippers was from China to England; "it was the most hotly contested of all, for tea spoils quickly and huge premiums were offered to the first ship home. Two ships once left a tea port on the same tide, raced for three months, and arrived in London also on the same tide." There was a race for you!

Quoting again from your official report: "The U. S. Board of Tea Experts is charged with the duty of preparing and submitting to the Secretary of Agriculture standard samples of tea. All teas entering the United States are then compared with these samples, as to purity, quality, and fitness for consumption under the Tea Inspection Act of March 2, 1897."

Eighteen-ninety-seven -- that's the answer to: "When was the Tea Inspection Act passed?" This Act was entitled: "An Act to prevent the importation of impure and unwholesome tea." Even before 1897 the Government was taking good care of our tea supply. As early as 1883 an Act was passed "to prevent the importation of adulterated and spurious teas."

If you want to know how much tea we import, during a year, I can tell you the total for the year ending June 30, 1933. The total was almost 95 million pounds. Over 24 million pounds -- more than one-fifth of this total -- came from Japan; the rest from the United Kingdom, Ceylon, China, British India, the Netherland East Indies, and other countries.

There are three main kinds of tea: Green, black, and oolong. Green tea and black tea and oolong might have grown on the same bush; the color depends on the way the leaf is cured. Green tea is unfermented; black tea is fermented; and oolong is semi-fermented.

Most of our green teas come from Japan and China. Our black teas, and we in the United States drink much more black tea than green, -- our black teas come from China, Ceylon, India, Java and Sumatra. A great deal of our oolong tea comes from the island of Formosa.

You can see that with around 95 million pounds of tea coming to our ports every year, it's very necessary that we have a thorough inspection service -- and high standards of purity.

Early next month the new Board of Tea Experts will meet in New York City to select the tea standards which will go into effect on the first of May. You'll hear about those standards next month.

Now, since Mr. Hutchinson is an official tea taster for the Government, your reporter with the Food and Drug Administration has described how he works. Here's how:

"Mr. Hutchinson's job is to compare importations of tea with the standards of quality established under the United States Tea Act. In his office are long rows of closed shelves and drawers and tables, literally loaded down with more specimens of tea than you can imagine. When at his official duties, he sits near a round, revolving table, upon which are placed the packages of tea to be tested, two or three dozen crockery cups without handles, and other implements of his craft. When tasting the tea -- and the tea must be quite hot -- he holds the cup to his mouth, sucks in a large mouthful, rolls it about under his tongue so that the taste buds in the mouth will have a chance to get the sensation, and then spits it out. He has become so sensitive to the taste of tea that he can distinguish between scores of different varieties and hundreds of different blends."

And now you'll hear how the Government's official tea taster makes a cup of tea, in his own home. Quoting Mr. Hutchinson: "There is an art in brewing tea. Some like it strong -- others, weak. As an average -- and I sometimes wonder if averages work, when it comes to making tea -- I take a teaspoonful to the cup. The water must be boiling, otherwise the tea leaves won't open fully, and part of the strength and flavor will be lost. But never boil tea, and never let the water stay in contact with the leaves more than five or six minutes. Pour the liquor into another container after it has stood about five minutes. I use a teaball and remove it from the hot water after it has steeped long enough. Personally, my taste runs to a tea that has steeped only three or four minutes, and I use an aluminum strainer. I put the tea into the strainer -- place it across the top of the teapot -- and pour boiling water through the strainer until the pot is full. The body of the strainer will then be in the boiling water. After it has drawn for three or four minutes, I take the strainer out and have a cup of tea that suits me just right. With hot tea, I use nothing but a little sugar -- but with iced tea, I like plenty of lemon juice."

And that's how an expert brews a cup of tea.

At this time next week you'll have a report from the Food and Drug Administration about tea labels -- all the information you can find on a package of tea. So, if you're curious about Gunpowder Tea, or Young Hyson, or Flowery Orange Pekoe, or English Breakfast Tea -- listen in for the next tea talk.

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the United States Department of Agriculture. Next Monday at this time you'll hear another report from the Food and Drug Administration.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
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UNCLE SAM AT YOUR SERVICE Monday, January 21, 1935.

(FOR BROADCAST USE ONLY)

Speaking Time: 10 Minutes.

OPENING ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the U. S. Department of Agriculture, Washington, D. C.

--ooOoo--

Last week at this time you learned some interesting facts about the tea industry, from your official correspondent with the Food and Drug Administration in Washington.

Secretary of Agriculture Wallace, according to last week's report, has appointed the seven members of the U. S. Board of Tea Experts for 1935, and these men will meet early next month, in New York City, to prepare standard samples of tea. Thenceforth, all teas entering the United States, for a year, will be compared with these samples as to purity and quality.

The Tea Inspection Act was passed in 1897 -- thirty-eight years ago. Before that time, the United States was said to be a dumping ground for the world's worst tea. That's not true nowadays. During the past fiscal year the Food and Drug Administration, which is charged with enforcing the Tea Act, examined almost 86 million pounds of imported teas. They found it necessary to reject a little over 142 thousand pounds.

"During past years," (I'm quoting from the Washington report), "there has been a progressive improvement in the quality and purity of teas offered for importation into the United States."

Now today's report deals for the most part with read-the-label information. You may be sure that the label on your package of tea tells the truth. That is the law. But unless you know some of the terms used in the tea trade, you can't fully appreciate the label. After I'd looked over this report from Washington, I got out a package of tea and scrutinized the label carefully. I learned a lot, too -- where the tea came from originally, the color, even the size of the tea leaf.

So, I'm going to make a suggestion. Do you have a package of tea in your kitchen cabinet? Let's read the label. . . I know without looking that the tea is one of the three main kinds we heard about last week -- Green tea, or unfermented; black tea, or fermented; and Oolong, or semi-fermented. I also know, without looking at your tea packages, that about two out of three of them contain black tea.

Whether the tea is green, or black, or a color in between, depends on the way the tea leaf was prepared for the market. In the preparation of green teas, the fresh-picked leaves are withered in hot pans, rolled and dried by heat, the latter step being called "firing."

In the preparation of black teas, the withering is not so extensive, and after the rolling, which liberates some of the juice, the leaves are permitted to undergo a fermentation before the firing. It is during this fermentation that the tea becomes a blackish color.

Green teas, then, are unfermented, while black teas are fermented. In the production of some teas, the fermentation is stopped when about half through. This makes a semi-fermented product, not so dark as black tea. If you have a package of Oolong, you have a semi-fermented tea.

Now, as you learned last week, commercial teas come from China and Japan, India, Java, Ceylon, Sumatra, and Formosa. Most of our green teas come from China and Japan. Most of our black teas from India and Ceylon, Java and Sumatra, and China.

These words, on a tea-label, indicate the country of origin. If you find India, Java, Ceylon, or Sumatra on the label of your tea package, you may be sure it's a fully fermented black tea.

After that tea was picked -- if it grew in India, Java, Ceylon, or Sumatra -- after that tea was picked from the bushes, it was separated by machine into five different grades, according to the size of the leaf. These grades are: Flowery Orange Pekoe, Orange Pekoe, Pekoe, Pekoe Souchong, and plain Souchong.

Now look at the label again. Perhaps it designates the grade known as Flowery Orange Pekoe. If so, the tea in the package consists of the tenderest tea leaves, taken from the very tip end of the tea plant. . . Perhaps the label reads: Orange Pekoe. That's the second grade, according to the size of the leaf -- the second smallest, next in size to the Flowery Orange Pekoe grade. And so on, to the fifth grade, or Souchong, which represents the largest tea leaf on the stem -- that is, the largest leaf used for tea purposes.

According to our report: "No selections of leaves lower on the plant than those given the Souchong grade are made, since the lower leaves are too coarse to use for tea purposes. You will see, therefore, that the names Flowery Orange Pekoe and Orange Pekoe do not imply the presence of flavors or scents derived from oranges or orange blossoms, but are only a description of the size of the tea leaf. . . Mixtures of the different grades are called Orange Pekoe Blend or Pekoe and Orange Pekoe, as the case may be."

Well, look at your tea label again, and you may see still other information printed thereon -- certain trade designations. Perhaps you'll find: Kee Mun Congou -- a designation which applies to a very high grade of fully fermented China black tea. Another China black tea, fully fermented, is English Breakfast.

If you use green tea, you may find on the label Gunpowder Tea, or Young Hyson Tea. Both of these terms mean China green tea, unfermented. And, if you have bought a semi-fermented tea -- neither green nor black, but a color in between -- you may find on the label Formosa Oolong Tea.

Quoting from our report, from the Food and Drug Administration: "You may find still other terms on the label of your tea package. If the product is an unfermented green tea of Japan, you may find Pan-Fired or Basket-Fired, as well as the term Uncolored Japan. . . Such terms as High Altitude Tea, when used on labels, mean that the tea has been grown in high altitudes and therefore is supposed to be of high quality. The term Garden as used in the tea trade has a reference to the tea estate or plantation, but has no special meaning for the consumer."

And here's a word about scented teas. Maybe you got a package of Scented Teas for Christmas -- done up in a pretty little basket. That tea is a mixture of tea leaves and small amounts of dried jasmine or other flowers. When brewed, scented tea has a slight perfume and flavor of the flower.

And some of you may have a package of so-called Ceremonial Tea. Such teas are often grown under shade, and sometimes they're prepared under certain ritualistic conditions. They're used for ceremonial purposes, and I'v heard that some of these teas sell for a hundred dollars a pound.

If you visited the Century of Progress Exposition, perhaps you saw the house in which the Tea Ceremony was held. The entire structure was set up in Japan, before it was shipped to Chicago, and every detail was carried out in accordance with the ancient rules of the tea cult -- called "cha-no-yu." That is, almost every detail. There were chairs and tables for American guests. In the true ceremonial tea-house, in Japan, the floors are covered with straw mats, and the guests kneel on cushions. The tea used for this beautiful ceremony is a fine powder of the choicest green tea. It's not steeped in hot water, like ordinary tea, but beaten in with a bamboo whisk -- that's part of the ceremony.

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CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast. "Uncle Sam at Your Service," presented by Station _____ in cooperation with the United States Department of Agriculture. Listen in again next Monday at this time for another report from the Federal Food and Drug Administrations.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

U. S. Department of Agriculture

UNCLE SAM AT YOUR SERVICE Monday, January 28, 1935.

(FOR BROADCAST USE ONLY)

(NOTE TO BROADCASTERS: The Department of Agriculture gives in these releases specific names of products, companies, or individuals only in those instances in which the facts are a matter of court record.)

Speaking time: 10 minutes.

ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the United States Department of Agriculture, Washington, D. C.

-----ooOoo-----

Last week, our official reporter with the Food and Drug Administration sent us a pleasant and entertaining account of the tea industry; in particular, the Government's part in enforcing the Tea Act of 1897, so that we may all be assured of pure, wholesome tea, properly labeled . . .

Now today's report from Food and Drug officials does not deal with a pleasant subject. It does, however, contain an important warning -- a warning for people suffering from such diseases as cancer, for which physicians say there is no medicine known as a cure.

Very well then -- here is the report: --

"Charles W. Mixer, self-styled cancer specialist of Hastings, Michigan, is dead of cancer. He was about to be prosecuted on charges of violating the Federal Food and Drugs Act. His principal medicine was called 'Mixer's Cancer and Scrofula Syrup.' It was composed of potassium iodide, senna, licorice, yellow dock root, sarsaparilla, wintergreen, glycerine, alcohol and sugar syrup. This medicine evaded the law until July, 1932, when Food and Drug inspectors got hold of a shipment sent to Chicago.

"You may wonder why Federal Inspectors had to wait until the alleged cancer-cure was shipped to Chicago, before they could take action. The answer is that under the present Food and Drugs Act, the Federal government can bring cases only against goods shipped from one state to another.

"Even during Mixer's last illness, his office force continued to sell and ship his so-called cancer cure, thereby encouraging a good many sick people to delay proper treatment. That's why the Government requested that the trial proceed without delay, in spite of the defense attorney's plea that the defendant was seriously ill and could not stand trial. The death of Mixer has now blocked the suit, which will be dismissed automatically."

This is the way he carried on his business. Mixer employed a physician to treat his cancer, while Mixer himself diagnosed the condition of his unseen patients by correspondence.

Sometimes the alleged cancer-specialist prescribed for his patients without even a statement of their condition or symptoms. When they finally ordered some of his preparations, he sent them a medicine selling for slightly less. He carefully explained that his experience had shown it would be better to take the medicine he was sending, until the system became accustomed to treatment.

Of course, since this medicine sold for slightly less than the preparations originally sent for, the patient had "credit" with the manufacturer. Mixer used this "credit" as an inducement to the patient to buy more medicine, on the payment of a little more money. In this manner, he dealt mostly with poverty-stricken people who felt unable to afford hospital care or a doctor's attention.

Now Mixer's patients wrote him a good many letters -- some of which he used as testimonials. Most of the letters were filled with gloom and discouragement, but once in a while, in thoseperiods when a patient felt hopeful, Mixer would receive an optimistic letter. These he used as testimonials, carefully suppressing the gloomy ones.

And that's the depressing story of the late Charles W. Mixer, of Hastings, Michigan. The story shows one of the loopholes in the present Food and Drugs Act. The manufacturer of the so-called cancer cure could not be prosecuted until he had shipped his product from one state to another. And the warning to people suffering from cancer is this: Reputable physicians agree that there is no medicinal cure for cancer. Remember this, when you are tempted to buy a medicine claiming to cure cancer.

And now to the second story in our official report from Washington. This one is not so tragic as the first. It's about a natural mineral, crude gypsum, claimed, among other things, to remove warts when taken internally. About as efficacious, I should say, as Huckleberry Finn's cure for warts. Or Tom Sawyer's.. Tom Sawyer, you may remember, cured warts with spunk-water. Yes sir . . . You go all by yourself, to the middle of the woods, where you know there's a rotten stump full of rain-water, and just as it's midnight you back up against the stump and jam your hand in and say:

"Barley-corn, Barley-corn, injun-meal shorts,
Spunk-water, spunk-water, swaller these warts."

Then you walk away quickly eleven steps, with your eyes shut, and then turn around three times and walk home without speaking to anybody. Because if you speak, said Tom Sawyer, "the charm's busted," and of course your warts won't come off.

I remembered that incident when I saw this report on crude gypsum, claimed to remove warts. Not only would it remove warts, according to the manufacturers, but it would reduce your weight if you were too fat, add flesh if you were anemic, reduce high blood pressure, and cure many other serious ailments.

The manufacturers of this cure-all owned a large deposit of crude gypsum, which is used in the manufacture of plaster and cement. At first, the mineral was marketed as a drug, but sales were slow and profits limited, so somebody decided it ought to be sold to bakers. The bakers were to use the mineral in their bread and cake, and the owners of the gypsum deposit were to pay for the advertising necessary to create a demand for the bakery products. A fast-talking salesman actually convinced one of the local bakers of Denver that the plan was a good one, and the only thing left to do was to devise a label that would not conflict with the Federal Food and Drugs Act.

They went to the right place to ask for advice about the label -- to the Denver office of the Food and Drug Administration. I'd like to have seen the owners of this versatile mineral -- wart-remover, weight-reducer, flesh-increaser, bread-and-cake ingredient -- when they tried to get a label for their product! Their faces must have been not red -- but purple. As Tom Sawyer might have said, "the charm was busted." For the Food and Drug Administration has not a particle of sympathy for manufacturers of alleged cure-alls.

Just last month, officials seized a medicine -- somebody-or-other's "Magic Oil," shipped from Ohio to New York, labeled as a treatment for -- listen to this long list -- as a treatment for rheumatism, toothache, earache, sore throat, pains and aches (the label doesn't say where), diarrhea, chills and fever, cholera, cholera morbus, colic, mumps, catarrh, asthma, eczema, boils, ringworm, and bronchitis. These claims, the Government alleged, were "false and fraudulent."

A company doing business in Eugene, Oregon, was fined $900 for shipping a mineral water which was misbranded. The labels and circulars accompanying this mineral water offered it as a treatment for kidney ailments, stomach disorders, pulmonary infection, skin eruptions, hay fever, rheumatism, goitre, nervousness, and catarrh.

And so we conclude another interesting report from our official correspondent in Washington, D. C.

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ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the United States Department of Agriculture. Listen in again next Monday at this time for another report from the Food and Drug Administration.

UNITED STATES DEPARTMENT OF AGRICULTURE
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UNCLE SAM AT YOUR SERVICE Monday, February 4, 1935.

(FOR BROADCAST USE ONLY)

NOTE TO BROADCASTERS: The Department of Agriculture gives in these releases specific names of products, companies, or individuals only in those instances in which the facts are a matter of court record.)

Speaking time: 10 minutes.

ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the United States Department of Agriculture.

-----ooOoo-----

Ladies and gentlemen, have you bought any Indian herbs, powders, pills, or liquid medicines lately from "Navajo Industries, Inc"?

Because if you have, it becomes my sad duty to announce that you've been swindled -- you and thousands of other people. For the self-styled "Indian" who sold those herbs, powders, pills, and so forth is in the toils of the law for violating the Federal Food and Drugs Act. Besides, he's not an Indian. Besides that, his diploma, which purported to come from the University of Berlin, proved, when translated, to be a midwife's certificate. That diploma was the "Doctor's" only claim to diagnostic and professional ability.

But here's the whole story, in the words of your official correspondent with the Federal Food and Drug Administration:

"Paul Anacker, better known to swindled thousands as Dr. Yosmite Nabona, who 'adopted' himself into the Navajos of Colorado, is in the toils of the law again. He was recently fined $200 in the Federal Court at Los Angeles. In default of fine, he was remanded to jail. Anacker had shipped various herbs, powders, pills, and liquid medicines which were in violation of the Federal Food and Drugs Act. He operated formerly from Colorado Springs, where he was known as the 'Navajo Indian Remedies Co., Inc.,' and more recently from Long Beach, California, where his outfit was called 'Navajo Industries, Inc.'

"Investigation by Federal inspectors, before the trial, had indicated that 'Doctor Nabona', who posed as an American Indian, was in reality a German by birth, and that he sent money at fairly regular intervals to a person in Germany. In his advertising booklets, Anacker -- (or 'Doctor Nabona,' if you prefer his Indian name) -- listed a hundred diseases, including Bright's disease, pneumonia, syphilis, arthritis, epilepsy, paralysis, and tumors, although his 'diploma,' purporting to come from the University of Berlin, proved to be a midwife's certificate.

"Before his case came to trial, Anacker's trail had led across the country and back. He changed his place of business from his original location at Colorado Springs to Los Angeles, but the earthquake of March, 1933, interrupted his prosperity in California. He went to Tucson, Arizona. He was later arrested at El Paso, Texas, on suspicion of illegal entry, but was released. In an attempt to vindicate himself, he visited the Indian Bureau and the Department of Labor in Washington, D. C., and then camped for several weeks at a tourist camp in Maryland, selling Indian wares and his own medicines. In Maryland he was arrested again, and returned to California for trial."

Well . . . after hearing this account of Paul Anacker, alias Dr. Yosmite Nabona, I conclude it's a weary world for a European who tries to be an American Indian, and sell fake remedies for a hundred diseases, including some of the most serious diseases known to the medical profession.

The next news item in your weekly report from the Food and Drug Administration concerns some of the foods recently removed from the market -- from interstate commerce -- because they weren't good enough for you to eat.

First, apples. According to your official correspondent: "Late returns have added two thousand bushels of apples, bearing spray residue in amounts dangerous to health, to the previously reported November total of 16,000 bushels seized by officials of the Food and Drug Administration. Apple inspections in December resulted in the seizure of 4,300 bushels."

Now that sounds like a lot of apples to remove from the market, until you recall that during November and December, big months for apples, nearly ten million bushels were shipped from one state to another. That is, nearly ten million bushels which were satisfactory, from the standpoint of spray residues. You may also recall that the Food and Drug Administration spent nearly one-third of its time, last year, guarding against dangerous spray residues on fruits and vegetables.

Referring again to today's report, and seizures of unwholesome food: "Food officials recently seized ninety crates of broccoli, bearing too much spray residue; one hundred and seventy-three jars of pickles, sweetened with saccharin, shipped from St. Louis, Missouri, to Topeka, Kansas; seventeen shipments of misbranded salad oils. Salad oil continues to figure prominently in reports of legal action, because some packers are still reluctant to remove the misleading designs, Italian words, flags, and olive branches from their labels. Most of these salad oils are not imported olive oil, as the consumer is led to believe, but are composed of sunflower seed oil, cottonseed oil, corn oil, and sometimes a small percentage of actual olive oil for flavor. These are all excellent food oils that are able to hold their place under their own names and do not need to be foisted on the consumer under false colors.

Then here's an item about the cider sold in Washington, D. C., -- sold as champagne and labeled "champyne" -- you had a report aboutthat last month.

The next item mentioned as seized for violation of the Federal Food and Drug law is cream. Federal inspectors seized more unfit cream in December than in any previous month. You know there's been quite a campaign lately against use of objectionable cream in butter-making, and the creamery industry is supporting the campaign with enthusiasm. It's evidently getting results, for, according to this report:

"December seizures of unfit butter totaled only 2,800 pounds, a sharp drop from the November total of more than 11,000 pounds. The quantity of cream destroyed in December, almost 6,000 gallons, is a large total, but food officials point out that it is the result of work in a dozen States, and represents less than one-tenth of one per cent of the cream produced for butter-making in the United States. In checking up the quality of cream and butter, the inspectors also found and removed from the market several lots of butter that were short in weight or low in fat content."

Mayonnaise is the next item mentioned. Two manufacturers of "mayonnaise" came to grief at New Orleans, and each was fined $100 for interstate shipments of the salad dressing, which was adulterated and misbranded. One corporation, whose goods were seized in Alabama, North Carolina, and Georgia, had adulterated their "mayonnaise" with starch, water and artificial color; some lots were also found short weight.

The other defendant had shipped a consignment of "mayonnaise" to Mississippi. Government analysts found it to contain added water and a vegetable gum. The basis of the Government's charges in these cases was that starch, gum, water and artificial color are not recognized by the trade as normal to mayonnaise, nor are they expected by the purchaser.

Today's report from the Food and Drug Administration concludes with this statement: "From these items, you can get some idea of what a big job it is to maintain a wholesome food supply in the United States -- to see that food shipped from one state to another is good to eat, honest in weight, not adulterated nor misbranded -- in other words, that the consumer gets his money's worth in wholesome food, correctly labeled."

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ANNOUNCEMENT: You have just heard the regular weekly broadcast "Uncle Sam at Your Service," presented by Station _____ in cooperation with the United States Department of Agriculture. Listen in again next Monday, for another interesting, informative report from the Food and Drug Administration.

UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

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UNCLE SAM AT YOUR SERVICE Monday, February 11, 1935.

(FOR BROADCAST USE ONLY)

(NOTE TO BROADCASTERS: The Department of Agriculture gives in these releases specific names of products, companies, or individuals only in those instances in which the facts are a matter of court record!)

Speaking time: 10 minutes.

ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the United States Department of Agriculture.

--ooOoo--

A rather pretty little plant with greenish-yellow flowers is the subject of today's report from the Food and Drug Administration. This plant (it's properly classified as an herb) held a high reputation in ancient times because of its medicinal value. Wormwood is the common name of the herb, and Artemesia Absinthium its highbrow name.

If you're an amateur detective, that word, Absinthium, will give you a clue as to why the Food and Drug Administration is interested in a little herb called wormwood -- which, by the way, is neither wormy, nor a wood.

Now the ancients, who used to set great store by herbs of all kinds, used wormwood to keep moths out of their furs, and to keep fleas away. In 1577, Thomas Tusser, an English verse-writer, published these lines -- the spelling is somewhat out of date, but I'll try to read so you can understand what it's all about:

"While Wormwood hath seed get a handful or twaine,
To save against March, to make flea to refraine;
Where chamber is sweeped and Wormwood is strowne,
What saver is better (if physick be true)
For places infected than Wormwood and Rue?
It is a comfort for hart and the braine,
And therefore to have it is not in vaine."

So, if you were living in ancient times, you'd probably get a "handful or twaine" of wormwood, to keep the fleas away during March. . . Wormwood was also supposed to counteract the effects of poisoning by hemlock, toadstools, and the bite of the sea-dragon. Personally, after reading this report from the Food and Drug Administration I'd prefer the bite of a sea-dragon to a beaker of wormwood.

"Wormwood," according to your report from the Food and Drug Administration, "is the second bitterest herb known to man. Oil of wormwood contains a powerful narcotic, called absinthin, which is used in a beverage known as absinthe, spelled a-b-s-i-n-t-h-e.

Although it is still against the law to sell absinthe in the United States, after the repeal of prohibition many liquor-manufacturers began to sell cordials and liqueurs labeled absinthe. If these cordials and liqueurs were genuine absinthe, they were sold illegally. If they were not genuine absinthe, then it was illegal to label them as absinthe.

Absinthe -- the French call it le diable vert (the green devil) -- is "bad medicine". One writer says that absinthe drinkers "begin by taking too much, enjoy a brief stage of exhilaration (often quarrelsome), then lapse into an absinthe stupor, followed by sleep. They wake up with a terrific pounding headache which lasts all the next day, and is punctuated by fits of vomiting."

Now, quoting directly from your report from the Food and Drug Administration

"During the Christmas holidays many cocktails lacked the zest of a dash of absinthe because a shipment of Pernod (Per-no) Liqueur from Belgium was seized by the New York Station of the Food and Drug Administration. The labels and bottles of Pernod Liqueur gave no indication of the presence of wormwood, the active ingredient of absinthe, and the importers themselves did not know that the liquor contained absinthe."

The next section of your weekly report tells you why it is illegal to sell absinthe in the United States:

"In 1912, when the Bureau of Chemistry was in charge of enforcing the Food and Drug Act, the Bureau issued a decision prohibiting the importation and sale of absinthe in the United States. The sale of absinthe was prohibited on two grounds:

"First, it was illegal to bring into the United States any food or drug, the sale of which was prohibited in the country of its origin. At that time, in 1912, a number of countries prohibited the manufacture and sale of absinthe -- among them Belgium, Switzerland, Holland and Brazil.

"Second, the importation and domestic sale of absinthe were prohibited in the United States because absinthe was a food beverage, which contained an added harmful or deleterious ingredient, that ingredient being wormwood.

"In 1912, France was permitting the manufacture and sale of absinthe under certain restrictions. But in March, 1915, France passed a law prohibiting the sale of absinthe -- in France.

"With the repeal of prohibition in the United States, there have appeared on the market liqueurs simulating absinthe, under other names. They violate the law if their names imply absinthe or if they contain wormwood. One of the labels of this type of liqueur states: 'Has all the properties of absinthe except that it does not contain wormwood.' (That's what the label says, but remember the distinguishing property of genuine absinthe is that it does contain wormwood.)

"After repal, the Food and Drug Administration distributed to the liquor trade copies of the Pure Food and Drug Decision of 1912 which outlaws absinthe, and the Administration has put a stop to the use of the name absinthe on substitutes containing no wormwood."

Now your report takes you back to the cause of this Food and Drug Decision in 1912 -- the herb commonly known as wormwood. It is also known, says your official correspondent, as absinthium, absinth, madderwort, mingwort, old woman, warmot -- and wermuth, which means "preserver of the mind." Wormwood is fairly common in Europe and the United States. It is a shrubby aromatic plant, two to four feet high, with grayish-green leaves and many small, insignificant, dropping yellow flowers. The leaves and tops are collected and dried when the plant is in flower. The plant has an aromatic odor and a very bitter taste. "As bitter as wormwood" is one of the oldest proverbs.

There is a limited demand in the United States for wormwood, for medicinal purposes. It is used to some extent in one widely-advertised liniment, recommended for external use only.

Now your official reporter with the Food and Drug Administration will excuse me, I hope, if I include, unofficially, an item of interest directly connected with the subject of absinthe. In the last few months I've seen no less than five copies of famous paintings, all of them describing the horrors of absinthe drinking. One of them, called "Absinthe Drinker," is a picture of a young girl "in the sodden stages of drink," painted by a Belgian artist (Felicien Rops).

Then there's another -- some of you may have seen it -- in the Albright Art Gallery of Buffalo, New York. This picture, "The Absinthe Drinkers," was painted by the late Robert Lee MacCameron. It has been described in these words: ". . . three figures of French slum life seated around a cafe table . . . the mistress of the inn -- heavy, bloated, with a hard, shrewd, cruel face and no trace of sympathy in the small green-gray eyes . . . (her spouse) a crouching, fish-eyed, dissipated remnant of humanity. The daughter . . . suggests a pathos that touches humanity . . . The girl is but vaguely conscious of her plight. Absinthe, the mind-destroyer, has come to her rescue."

That is one artist's conception of the results of absinthe-drinking.

"Now, referring again to your official report from Washington: "The return of liquor brought a good many new problems to the Food and Drug Administration. Preventing the importation and sale of absinthe, and of liquors labeled to resemble absinthe, is only one of them.

"The revival of the liquor industry was accompanied by many violations of the Food and Drugs Act. It is self-evident, as you have heard before, that the present resources of the Food and Drug Administration are wholly insufficient to

patrol the entire interstate and import liquor traffic, and at the same time meet the other obligations in the way of protecting the purity of the food and drug supply imposed by the federal law."

--ooOoo--

ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the United States Department of Agriculture. Listen in again next Monday at this time for another report from the Food and Drug Administration.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
OFFICE OF INFORMATION

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UNCLE SAM AT YOUR SERVICE Monday, February 18, 1935.

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes.

OPENING ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the United States Department of Agriculture

--ooOoo--

It seems to me, after reading today's message from the Food and Drug Administration, that something ought to be done about those verses we learned in school - in kindergarten days.

The first page of my primer showed a beautiful apple tree, with fruit perfect in shape and color, free from the slightest blemish. Under the beautiful apple three, in big type, was this verse:

"A is for Apple,
So round and so red,
That grew on the apple tree
Over your head."

Only that, and nothing more. It never occurred to me that somebody besides Mother Nature was responsible for those apples. I didn't know the owner of the apple tree had to fight insects and blights and rots -- and many other apple trouble I didn't know he had to spray those trees with a poisonous chemical, so we'd have enough apples to fill our lunch boxes and our pockets.

I'm not a versifier, but after reading this report, which deals with spray residues on apples and pears, I'm recommending a change in apple verses for modern youngsters. The "A" page of a primer should include something like this:

"A is for Arsenate --
Lead, if you please,
Protector of apples
From arch enemies."

Yes sir -- and madam -- you might as well bring up the younger generation to know that it takes a lot of work to provide them with Jonathans and Rome Beauties and Winesaps -- as well as Bartlett pears, and Seckle pears, and Keiffers.

Now, today's message from Washington is by Henry A. Wallace, Secretary of Agriculture, and is addressed to two groups -- producers of apples and pears, and consumers of apples and pears. Consumer -- that means me, and I have a personal interest in this notice from Secretary Wallace.

I'm especially fond of apples and pears, myself, and of course I want assurance that the fruits I eat are wholesome. They look wholesome, or I wouldn't buy them in the first place, but then there's that pesky problem of spray residue. Has the farmer who grew these fruits removed all the spray residue he possibly could For, as you know, in order to produce apples and pears in large enough quantities to supply human consumers, instead of insects, fruit-growers must use poisonous chemicals to kill the insects.

These poisonous chemicals, in too great amounts, are also deadly to human beings. Fortunately for us, the growers can keep down to a safe limit the amount of the poisons occurring on their fruits and vegetables, when these fruits come to market.

By this time you've guessed that Secretary Wallace's message deals with spray residue -- with lead arsenate, to be specific. The Secretary has announced a decrease in the amount of lead arsenate permitted on apples and pears shipped in interstate commerce.

According to the Secretary of Agriculture, the apples and pears of 1935 crops can have no more than 0.018 (eighteen-thousandth) of a grain of lead to a pound of fruit. That's the new tolerance for 1935. In 1934, apples and pears were given a clean bill of health if they had no more than nineteen-thousandth of a grain of lead to a pound of fruit.

Now, quoting your official correspondent with the Food and Drug Administration: "The Department of Agriculture is working on safe and effective substitutes for poisonous spray materials, but lead arsenate is still considered one of the sprays absolutely necessary in orchards. . . The Food and Drugs Act imposes on the producer the obligation to reduce the spray residue to the lowest possible point, and the Food and Drug Administration will then proceed against violators of the Act. Last year the Administration spent nearly one-third of its time guarding consumers against spray residue. During November and December, big months for apples, this fruit required more attention than any other, nearly ten million bushels of apples being shipped from one State to another."

Now I'm going to read you, word for word, Secretary Wallace's message to producers and consumers of apples and pears. Please imagine, for the next two or three minutes, that I am the Secretary of Agriculture:

"For many years, the continued maintenance of the Nation's supply of apples and pears has been dependent upon the use of insecticides sufficiently effective to control the destructive ravages of insect pests which, if unchecked, would soon eliminate these practically indispensable foods with consequent impoverishment of the American dietary.

"In spite of continued efforts to develop a safe, and at the same time effective substitute, lead arsenate is still essential to the production of these fruits. Until these efforts are successful, the employment of poisonous sprays on fruit must be followed by the adoption of precautions to guarantee reduction of the residue to the lowest possible figure. The overwhelming toxicological evidence against arsenic and lead imposes this obligation on the producer for the proper protection of the consumer.

"The industry has demonstrated its ability to reduce the arsenic content to the world tolerance of 0.01 (one-hundredth) grain of arsenic trioxide per pound of fruit, and this tolerance will continue in effect. The fluorine tolerance will remain at 0.01 (one-hundredth) grain per pound of fruit. The reduction of unavoidable lead residue, to a point involving complete elimination of the most remote health hazard, continues to offer serious difficulties in spite of the utmost effort. The results of commercial cleaning operations on fruit before shipment during the 1934 season have demonstrated, however, that in general the 1934 tolerance of 0.019 (nineteen-thousandth) grain of lead per pound has been successfully met without material damage to the fruit, and expectation of continued progress downward is fully justified. To grant the requests emanating from some quarters in the fruit industry for a relaxation in the lead restriction would be wholly incompatible with public safety. The Department will therefore institute action under the Food and Drugs Act on apples and pears of the 1935 season's crop containing lead in excess of 0.018 (eighteen-thousandth) grain per pound of fruit.

"Current public apprehension about the safety of the fruit supply from the standpoint of spray residue is very properly based on the unquestioned danger of poisons such as lead and arsenic. Consumers are entitled to know, however, that the restrictions imposed for many years against the shipment of fruit subjected to poisonous sprays have been so effective that unquestionably today most of the fruit offered the public is entirely safe. The effect of lead and arsenic in the amounts which might be present on sprayed fruit are chronic rather than acute in character. The relatively few instances in which fruit entering interstate traffic containing excessive residue escapes seizure under the Food and Drugs Act would not be sufficient of themselves to rank as significant health hazards. While Federal control does not extend to local traffic within the borders of a State, some States are supplementing Federal measures and are ffecting comparable protection of their own citizens.

"Many consumers desiring to make assurance of safety doubly sure have sought advice as to measures that may be taken in the home to cleanse fruits such as apples and pears. Commercial cleaning methods generally involve the use of dilute acid or alkali solutions to loosen or dissolve the residue followed by rinsing in water. Such vigorous measures are unnecessary in the kitchen where attention can be given to each individual fruit. The usual sanitary practice in the home of scrubbing with water is desirable under any circumstance. Peeling the fruit, or perhaps better, removal of stem and blossom ends where the residue is most difficult to reach is an added measure of safety which may be recommended. -- Sincerely, Henry A. Wallace, Secretary."

Well, it seems we need not worry about spray residue on apples and pears, as long as inspectors of the Food and Drug Administration are on the job. And -- to make assurance doubly sure -- peel your apples and pears, or remove the stem and blossom-ends before you eat the fruit.

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another interesting report.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

U. S. Department of Agriculture

UNCLE SAM AT YOUR SERVICE

Monday, February 25, 1935.

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

OPENING ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the U. S. Department of Agriculture.

--ooOoo--

Everybody who likes oranges, orange juice, orange marmalade, candied orange peel -- all those delicious cakes and cookies flavored with grated orange rind -- will listen with attention to this report from the Food and Drug Administration.

Oranges are big newsright now. The Department of Agriculture forecasts a huge crop for 1935 -- the second biggest crop on record. Some enterprising person has figured out that the 1935 crop will include nine or ten billion individual and separate oranges. With a supply like that, the price is bound to be reasonable. There ought to be enough orange marmalade for all the buttered toast in the country.

Now, perhaps you've been hearing about how oranges are artificially colored -- or rumors that it is necessary to use arsenical sprays in growing oranges. If you are worried about the effect on your health of these artificial colorings and arsenical sprays, today's report from Washington will dispel your fears.

Why do citrus fruit growers use artificial colors, anyway? Why do they use arsenical sprays? Here are the answers from the Food and Drug Administration, which is primarily concerned with four phases of citrus control work: frost damage, coloring by natural means, coloring by artificial means, and arsenical sprays.

Since we haven't time to take up all four divisions of citrus control work today, let's begin with the last. Do growers generally use arsenical sprays in orange culture? The answer is No. The majority of growers do not use arsenical sprays; a few misguided growers do use them -- not to kill insect pests, but simply to disguise unripe fruit -- to put it on the market ahead of the fruit which ripens naturally. Is this use of arsenic a proper use? It is not.

Quoting your official report: "A practice which honest growers as well as State authorities make every effort to prevent is the shipment of immature, unripe citrus fruit. The Federal Food and Drug law contains no provision which makes interstate shipment of unripe produce -- citrus or other fruit -- an offense. The States, however, have set up legal standards of maturity designed to prevent the shipment of anything but mature fruit. These standards require that the fruit shall have reached a certain degree of sweetness and a certain ratio between sweetness and acidity before it is considered ripe."

In other words, before oranges are ripe, under State law, they must be just sweet enough, and not too sour. That's the way the public likes its oranges. Intelligent growers know that. They realize that the easiest way to destroy the demand for their fruit is to attempt to market a sour, unpalatable product. That's why most growers cooperate enthusiastically with State officers in preventing the shipment of unripe fruit.

Quoting again: "Many years ago some ingenious individual discovered, quite by accident, that a very small amount of arsenical spray on orange trees produced a marked effect on the flavor of the fruit. Oranges from trees sprayed with arsenic had a tremendous drop in acidity. They were extremely insipid and decidedly unpalatable, but, unfortunately, they did meet with the literal requirements of the State law, in that the sourness of the green fruit did not develop. In fact, the fruit did not even have a desirable tartness. If it were possible to control the amount of arsenical spray used on the tree, with exactness, it would no doubt be possible to hasten the apparent maturity of the fruit and at the same time produce a fairly palatable article. Such exact control is not practicable.

"Be that as it may, the amount of arsenic that will produce this change in citrus fruits is so small that it is possible to find only the merest traces of it on fruit so treated -- on the fruit, or in it. There is absolutely no question of health danger involved, but the use of arsenic in this way on citrus trees is essentially a fraud.

"State authorities have adopted legal means to check this practice of spraying. It serves no legitimate purpose. As before stated, the only reason growers use arsenical sprays is so that they may put their fruit on the market ahead of that which ripens normally. Honest growers frown upon this practice.

"In every industry, there is a very small element more interested in immediate profits than in the consumer's welfare or in the long-time good of its own industry. It is this small element in the citrus fruit industry who seek to evade State laws by bootlegging immature fruit or by secretly using arsenic, so that they may palm off on the public insipid, unpalatable oranges -- made to appear ripe, and thus pass the State test for riponess. However, the Food and Drug Administration can reassure you on this point: There is no reason to be perturbed about arsenic on citrus fruits. No question of health danger is involved."

Next, your official correspondent takes up the section of citrus-control work which deals with coloring. Long ago, the Department of Agriculture announced to the trade that artificial coloring of unripe fruit to make it appear mature was a violation of the Food and Drug law. As a result of hundreds of seizures of such fruit, this particular racket became unpopular. Various State authorities, as well as progressive members of the citrus-fruit industry, fully realize the impropriety, from a commercial aspect, of shipping this inferior fruit, and they have done their part to keep it off the market.

Now there is a legitimate type of fruit coloring. Sometimes Nature doesn't do a really thorough job of bringing out the natural color, even in mature oranges. To bring out that uniform golden color that appeals to eye and appetite, there has been developed a process involving either holding the fruit for a short time in a warm, damp atmosphere, or, more recently, of using a gas known as ethylene. The only effect of these processes is to hasten the development of the natural color of the ripe fruit. The treatment is entirely harmless.

The Food and Drug Administration cannot prevent the use of these processes as long as they are applied to really ripe fruit, because no violation of the Food and Drug Act is involved. But if these processes are applied to green, immature fruit, particularly oranges, and these fruits are shipped in interstate commerce, they are liable to seizure; under the law, they are "adulterated," in that they are "colored in a manner whereby inferiority is concealed." (But keep in mind the fact that only unripe citrus fruits so treated are adulterated.)

"Certain varieties of oranges," -- I'm still quoting, -- "attain maturity as to size, sweetness, and acidity before the color changes from green to yellow. The decision involving the adulteration of unripe fruit is not intended to interfere with the marketing of oranges which are ripe as to size, sweetness, and acidity, but still green as to color."

Now there's an interesting item -- if you didn't know it already. Oranges can be ripe, and still be green in color. However, I prefer the characteristic orange color myself, especially since the Department of Agriculture assures us that the ethylene treatment to bring out the golden color of already ripe oranges is absolutely without effect on the wholesomeness of the orange -- the fruit itself, the juice, or the peel. "Fruit so treated" -- I'm quoting -- "is entirely normal in every respect."

Next Monday's report will deal with other phases of the Food and Drug Administration's control of citrus fruit. For one thing, it will discuss the artificial coloring of oranges with harmless coal tar dye.

A good many persons don't want painted oranges, but it is reassuring to learn that the color used is quite harmless. If you don't want to buy artificially colored citrus fruit, you don't have to. Just use your eyes -- the Food and Drug Administration sees to it that the dyed oranges are plainly marked to show they have been colored. Next week's report will tell you just what the law does and does not permit the Food and Drug Administration to do about this coloring problem.

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You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the United States Department of Agriculture. Listen in again next Monday for another interesting and profitable report.

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UNITED STATES DEPARTMENT OF AGRICULTURE

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UNCLE SAM AT YOUR SERVICE

Monday, March 4, 1935.

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

OPENING ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the U. S. Department of Agriculture.

--ooOoo--

Last week your official correspondent in Washington sent you a report about citrus fruits; specifically, what the State and Federal authorities do to keep artificially colored, unripe, adulterated oranges off the market, so you won't be tempted to buy them -- and find out later that you've been gypped.

You learned that the officials are concerned with four phases of citrus-control work: arsenical sprays, natural coloring, artificial coloring, and frost damage.

Arsenical sprays and natural coloring were discussed last week. You found out that the use of arsenical sprays to hasten the ripening of oranges -- while it serves no legitimate purpose, is not a proper use of arsenic, and is frowned upon by honest growers -- does not make oranges unwholesome because arsenic does not appear on or in the fruit except, in some instances, in most minute traces. Although such use of arsenic is essentially a fraud, there is absolutely no question of health danger involved, and in fact no violation of the Federal Food and Drug Act.

As for coloring, natural coloring, that is -- you learned that there are two legitimate processes for bringing out the color of mature, ripe oranges -- oranges that are ripe, but still green in color. These processes involve either holding the ripe fruit for a short time in a warm damp atmosphere, or treating it with ethylene gas. The treatment is entirely harmless. The only effect is to hasten the development of the natural color of the ripe fruit.

Now today we discuss a third phase of citrus-control work, artificial color on oranges and other citrus fruits. Right now, according to your official reporter, there is a vogue for coloring ripe oranges with a harmless coal-tar dye.

"The Food and Drugs Act," (I'm quoting from the report), "does not prohibit the use of harmless coal-tar colors, provided these colors do not conceal inferior fruit. However, the Act does require that such fruit shall be labeled plainly, to show that it has been artificially colored. Each individual orange, so colored, is labeled with an ink stamp."

Well, that's another step in the right direction, so far as consumers are concerned. If you don't mind buying oranges that are artificially colored, with a harmless dye, well and good. If you do not want to buy oranges artificially colored, then all you need do is watch out for the label -- and don't buy this particular fruit.

Although the Food and Drug Administration assures you that this artificially-colored mature fruit is wholesome, and it's within the law to sell such fruit, so long as it's properly labeled, the food-control men themselves don't seem to think much of the practice of "painting the lily" -- or should we say "gilding refined gold."

Listen to this statement, from your official correspondent: "The Department of Agriculture has not manifested any enthusiasm about the practice of coloring oranges with harmless coal-tar dyes, believing that the natural, unadorned color is sufficient commendation of the fruit.

And here's a statement Secretary Wallace sent to growers and shippers of fruits last summer. I'll read part of it:

"If the addition of color to any article of food conceals inferiority or damage, the food is adulterated. . . If the added color does not conceal inferiority the fact of its addition requires a plain and conspicuous label statement. The application of any dye to oranges represents the addition of coloring substance not normal to the orange. . . The Department (of Agriculture) holds that where a dye is used to add color without constituting adulteration, a label statement is required on the skin of each orange, plainly showing it to be treated with added color."

And that takes care of oranges, ripe oranges, painted with harmless coal-tar dyes to enhance their natural color. They're all labeled, so you can buy them or not, just as you like.

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Now we'll take up a fourth phase of the Food and Drug Administration's citrus-control work -- that dealing with frost damage. As you've heard before, the Department of Agriculture forecasts for 1935 the second biggest citrus crop on record. Some of this fruit is bound to be frost-bitten. Already severe freezes have visited some of the citrus groves; in some sections oranges, grapefruit, and tangerines have been damaged. It is the duty of the Food and Drug Administration to see that badly damaged citrus fruit is not distributed in the consuming markets.

After a very severe freeze, some fruit drops off the tree. If the freeze is not so extreme, if the fruit is merely touched by frost, the damage is less extensive and the fruit stays on the tree. An orange or grapefruit may be frost-bitten, and show no outward signs of damage for weeks after the freeze or until it is on the market. But in the course of ripening or storage the damaged cells become pithy and dried out. They're no good for eating purposes. Other parts of the orange may be normal in every respect, and if the fruit is eaten promptly after the freeze, it tastes all right.

Under the law, frost damaged fruit is "adulterated." Back in 1913, after the citrus groves had suffered a severe freeze, and badly damaged fruit was placed on the market, the U. S. Department of Agriculture issued Food Decision No. 150, which reads, in part:

"Citrus fruit is injured in flavor by freezing and soon becomes dry and unfit for food. The damage is evidenced at first by a more or less bitter flavor, followed by a marked decrease in sugar, and especially in acid content. Fruit which has been materially damaged by freezing is inferior and decomposed within the meaning of the Food and Drugs Act.

"Citrus fruit will be deemed adulterated within the meaning of the Food and Drugs Act if the contents of any package found in interstate commerce contain 15 percent or more of citrus fruit which, on a transverse section through the center, shows a marked drying in 20 percent or more of the exposed pulp."

And that's the regulation concerning frozen citrus fruit; that is, the requirement regarding fruit shipped from one State to another. The Food and Drugs Act, you will recall, applies only to foods shipped outside of the State of origin.

Quoting again, from your official report: "Most citrus fruit growers, wherever they are located, are jealous of the reputation of their product, and would rather lose damaged fruit than have it shipped out to market. They realize that consumers will be prejudiced against all citrus fruit if they buy that which is pithy, dried out, and not fit to eat. When a severe freeze does occur, the industry and State authorities do everything in their power to keep damaged fruit within their own State limits.

"Severe freezes have injured some fruit this season, and as usual, growers and State authorities have done their best -- and they've done a good job -- to keep it off the market. But, as you've heard before, there are occasional bootleggers in every industry, and federal food inspectors have already had to seize a number of shipments of frozen fruit.

"A cooperative set-up between the Food and Drug Administration and the State governments guarantees that the Food and Drug Administration will be informed when seriously damaged fruit is shipped out of the State. Federal food inspectors then locate these shipments and seize the fruit, which, under the law, is adulterated, in that it is decomposed.

"With its limited force of inspectors -- a little over seventy for the whole United States -- the Food and Drug Administration cannot possibly locate every single shipment of frozen fruit that the bootleggers of the industry put on the market. That accounts for the fact that you may, now and then, find damaged fruit on sale.

"However, you can soon learn to tell good citrus fruit from bad. Beware of oranges or grapefruit that are very light weight -- they may contain dried out, pithy cells, the result of frost-damage. Remember that oranges and grapefruit of the best quality are firm, and heavy for their size."

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcase, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another interesting report.

UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

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UNCLE SAM AT YOUR SERVICE

Monday, March 11, 1935.

(FOR BROADCAST USE ONLY)

OPENING ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the U. S. Department of Agriculture. (Quotation from article by Russell Lord in February 2 issue of "Today.")

--ooOoo--

Your official reporter with the Food and Drug Administration sends you some brief "timely topics" this week. However, before I quote the news from Washington, here's a little item that may interest you. It's from a national magazine. You may have read it yourself -- an article about the men who protect your food and drug supply -- and how small a staff of men does the actual inspecting of perishable foods. But I'll read the item:

"The Food and Drug Administration employs laboratory technicians and a staff of 78 inspectors . . . who are unobtrusive men, in plain clothes. Most of them are college graduates, with special training in chemistry and bacteriology. They carry no guns. They have no police powers. They do not even have the right to investigate a product unless it has crossed a State line. . ."

The writer goes on to explain that fully on-third of the time and funds of the Administration are used to assure the public a wholesome supply of fruits and vegetables. You can imagine what a big job it is, to examine all interstate shipments -- by train and by truck -- with only 78 field inspectors to cover the entire United States.

Well, these facts are not new to those of you who heard last Monday's report from the Food and Drug Administration -- and also the two previous ones.

Now, referring to this week's report. . . The first item -- or "timely topic" -- is of special interest because only last Monday we discussed citrus fruits and frost damage, and what the Food and Drug Administration does to keep frost-damaged fruit off the market. I'll read the item:

"About 15 percent of the grapefruit crop of Arizona was damaged by frost during low temperature periods in December and January. The inspection of fruits and vegetables in Arizona is compulsory, and none of these products can leave the State without inspection. This applies equally to rail shipments and those moving by truck. Arizona is jealous of her reputation for shipping high quality grapefruit, and Mr. Foote of the State Inspection Service gives the assurance that no frost damaged fruit will leave the State for interstate commerce."

That item ties in with a statement made in last week's report, that most citrus fruit growers are jealous of the reputation of their product, and would rather lose damaged fruit than have it shipped out to market. When a severe freeze does occur, the State authorities do everything in their power to keep damaged fruit within their own State limits.

Next item -- on the same subject:

"Over 100 cars of oranges and tangerines suspected of being frost damaged were examined in January, reports the Philadelphia Station. A great quantity of the fruit showed drying, but only 39 boxes of tangerines were dried to an extent to warrant seizure."

Now out to San Francisco. The Food and Drug Station out there reports "refusal of entry" to 1,145 cases of imported sardines and 4,000 pounds of tea containing lead. . . Up the coast to Seattle, whence comes a report that a domestic shipment of powdered gelatin was seized because of arsenic.

Well, you can see that the Food and Drug inspectors are on the job -- ready to "refuse entry," in the case of importations, or "seize," in the case of interstate shipments -- any food product that looks the least bit suspicious from a health standpoint.

The next "timely topic" shows how an innocent housewife can complicate the work of health authorities, State authorities, this time. A lady in New Hampshire, says your official report, baked a cake for a church social. Everybody who tasted that cake became violently ill. The woman who baked the cake noticed that the vanilla she'd used for flavoring had a peculiar odor. She took a few drops on her tongue, and became very ill. A sample of the supposed vanilla was sent to the New Hampshire Board of Health for examination. The man who analyzed the sample moistened his tongue with it, and immediately he became very ill.

As you have guessed, the stuff in the bottle was not vanilla extract at all, but "Black Leaf 40." That, as all you gardeners know, is a solution of nicotine commonly sold as a spray for aphids on rose bushes. The bottle was not labeled, but it did carry the name of an extract manufacturer. Naturally, he wanted to know how the poison got into his vanilla extract bottle, and he finally found out.

An empty vanilla bottle had been used as a container for the poison. In the confusion attending a fire, the bottle had been accidentally returned to the kitchen pantry. According to your official report: "The alkaloid nicotin, of which 'Black Leaf 40' represents a strong solution, is one of the most potent and rapidly fatal poisons known. It has been found that a single drop placed in the mouth of a full-grown cat caused immediate prostration, with death in less than two minutes."

The moral to this story is plain and simple. If you ever put poison in an empty bottle, be sure the bottle is labeled POISON, in big letters. Then put the bottle on the highest shelf, out of the reach of children. Quoting the New Hampshire Board of Health: "Reprehensible as is the keeping of poisons in packages without labels, there is no term adequate to condemn the carelessness entailed by using for this purpose a bottle which bears the label of an article of food or drink."

I'll bet somebody had a word for it -- a term "adequate to condemn the carelessness." I could think of a few adequate terms myself, if I'd been invited to a church social, expecting to get a nice piece of home-made cake, and then found out I'd been poisoned! All because somebody used an empty vanilla bottle for his poison rose-bush spray.

Now, the next item. . . By the way, do you look forward to Sunday morning breakfast, with buckwheat cakes and good old-fashioned maple sirup? Then I hope you didn't get hold of any of the maple sirup mentioned in this report from the Food and Drug Administration. Inspectors at the Denver station found fake maple sirup flooding the markets of Colorado Springs and Pueblo, Colorado.

The inspectors investigated, and discovered a group of men who had set up business in an automobile camp. The men were making sugar sirup in a tub, over an open fire. They flavored it with maple and colored it with caramel, and put it up in second-hand bottles labeled "Genuine Ohio (or Indiana) Maple Sirup." The promoters of the scheme have disappeared, and their sirup will be destroyed.

Everybody appreciates the work of the Food and Drug Administration does to protect us from unwholesome food, but a lot of us are also thankful for protection from fake maple sirup -- especially if we've been brought up with proper respect for flapjacks, swimming in old-fashioned, golden-brown, genuine maple sirup. . .

That's all -- of your report from Washington.

--ooOoo--

CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report.

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UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

OFFICE OF INFORMATION

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UNCLE SAM AT YOUR SERVICE Monday, March 18, 1935.

(FOR BROADCAST USE ONLY)

Speaking Time: 10 Minutes.

ANNOUNCEMENT: Station _____ now brings you the regular weekly report from the Food and Drug Administration of the United States Department of Agriculture.

---ooOoo---

You're going to hear about "bootleggers" today -- bootleggers in the food business. You'll learn about raids on a cheese plant up in Boston, and how a certain company in Boston tried to palm off thousands of dollars worth of imitation cheese on an unsuspecting public.

Cheese, I've always heard, is a food for epicures. There must have been some disappointed epicures in Boston when they bit into what they thought was "genuine Italian whey cheese" and discovered the fat content was largely mineral oil -- a substance which had nothing to do with cows, but is thought of as a medicine, or as a lubricant for automobiles and machines.

But let's go back a few weeks. You may remember a recent story about a gang of racketeers, operating from New York, who planned to flood the country with colored oleomargarine, represented as butter. With an eye to future business, they had stored away enormous stocks of uncolored oleomargarine. The finished product looked so much like genuine butter that some of the most experienced merchants in the East bought it as butter.

You may remember, too, that federal officers had a tough time capturing one member of the New York oleo gang. He was finally discovered one Sunday afternoon at a bathing beach, was promptly arrested and held on $25,000 bail. He later jumped bail and is now a fugitive from Justice, and Mr. Vincent Bruzezzi, of Boston, was found guilty of conspiracy.

Still another gang, also selling oleo as butter, had headquarters in Hartford, Connecticut. The members of this gang were indicted, convicted, and sentenced for conspiracy to violate the Federal Revenue laws and the Federal Food and Drugs Act. As you have learned from your regular weekly reports, a manufacturer who substitutes oleomargarine for butter is violating the Internal Revenue laws as well as the Food and Drugs Act. Investigations are made jointly by the Bureau of Internal Revenue and the Food and Drug Administration.

This discussion of food cheats -- economic frauds -- is the prelude to a news item in today's report from the Food and Drug Administration. Members of one of the same gangs involved in the oleo conspiracy have been arrested again this month -- not for selling fake butter, but for selling fake cheese -- cheese which was made from powdered skimmed milk, water, and plain mineral oil. I have here a newspaper clipping from a Boston paper, describing the raid made on the cheese plant:

"Six Governmental agencies, city, state and federal, combined forces in a raid last night at two plants of the Fellsway Cheese Company, Incorporated. They seized thousands of dollars worth of equipment, dairy products, and imitation or 'filled cheese' which it is alleged the company has been selling as the genuine product.

"On February 13 last," -- (I'm still reading) -- "the firm was fined $2,000 and the president of the corporation was sentenced to 18 months imprisonment in the Federal Penitentiary, for conspiracy to violate the Food and Drugs Act and the Internal Revenue Act. The fine has not been paid... The raid resulted from a Federal grand jury investigation of an allegedly nation-wide $1,500,000 fake butter racket last summer . . .". (end of the newspaper story)

On the night before Mr. Bruzezzi started to serve his sentence, this spectacular raid was made in which the Fellsway Cheese Company's plants were completely closed. Since Mr. Bruzezzi had been in jail, the business had been conducted by two of the conspirators in the previous oleomargarine case, one of whom was found guilty and placed on probation. The other escaped as being an employee of minor importance.

Well -- that is something! I didn't know the fake butter racket had involved so much money. A million and five hundred thousand dollars is quite a sum to gamble on colored oleomargarine, to be palmed off on the public as genuine butter.

Now, more about the cheese raid. . . A truckload of cheese left Boston at midnight. Two agents of the Food and Drug Administration trailed the shipment until the truck crossed the State line, into Rhode Island. (As you know, the Food and Drug Administration has jurisdiction over interstate shipments only.) Early the next morning, when the truck had reached Pawtucket, the Government agents, with the cooperation of the Rhode Island Health authorities, seized the shipment. They rushed samples of the cheese back to Boston, to be analyzed. The cheese was found to contain large quantities of mineral oil and skimmed milk. You know that mineral oil has no food value whatsoever.

Cooperating in the cheese raid were the Federal Food and Drug Administration, the State Department of Health, the Boston City Health Department, the Federal Internal Revenue Bureau, Office of the United States Marshal, and Boston and Stoneham Police..... They got their cheese -- thousands of dollars worth of a fake product which the company had been selling as genuine Ricotta cheese.

"The cheese was adulterated," quoting your official report, "in that a product containing mineral oil has been substituted for cheese, which the article purported to be."

This story makes you wonder what these racketeers will try next. First it was fake butter, then fake cheese. . . Or maybe they've learned their lesson, and won't try to outwit federal, state and city authorities again.

The next item in today's report from the Food and Drug Administration deals with drugs — recent seizures of worthless cure-alls.

"Patent medicine vendors still take advantage of the human desire for a simple remedy for all ills," says your official correspondent. "Their cure-alls still appear in the Food and Drug Administration's reports of seizures. In a recent list the inspectors reported a typical cure-all, called 'Marleo the All-Purpose Ointment.' This product was seized in Pocatello, Idaho. It was labeled with broad claims -- claims that were common before the days of the Food and Drugs Act.

"The manufacturers of 'Marleo the All-Purpose Ointment' made this statement on the label of their product: 'Defies Infection. Recommended for blood poison, infections, removing splinters, stepping on rusty nails, dog bites, croup, bronchitis, swollen glands, sore throat, rheumatism, lumbago, eczema, piles, boils, burns, warts, varicose veins, old running sores, etc.' These claims, the Food and Drug Administration alleges, are false and fraudulent."

Then here's another patent medicine seized for false and fraudulent claims -- "Gosewich Garlic Tablets," for high blood pressure, rheumatism, arthritis, poor circulation, asthma, kidney trouble, and so on.

These alleged cure-alls remind me of a story I read the other day. A lady asked her friend: "Did the patent medicine you bought cure your aunt?" "Mercy, no!" said the friend. "When auntie read the circular wrapped around the medicine bottle, she got <u>two more diseases!</u>"

Well -- life would be just one affliction after another, if you had all the ailments these alleged cure-alls are supposed to cure.

--ooOoo--

<u>CLOSING ANNOUNCEMENT</u>: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report.

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UNITED STATES DEPARTMENT OF AGRICULTURE
Radio Service
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UNCLE SAME AT YOUR SERVICE Monday, March 25, 1935

(FOR BROADCAST USE ONLY)

Speaking Time: 10 minutes

ANNOUNCEMENT: Station _____ now brings you the regular weekly report of the Food and Drug Administration of the United States Department of Agriculture.

--ooOoo--

What's in a name?

Plenty, my friends, plenty!

What, for instance, does the name "Warm Springs" call to your mind? Very likely, "Warm Springs" calls to your mind President Roosevelt, and the Warm Springs (Georgia) Foundation for victims of infantile paralysis. . . Perhaps you "danced that another might walk," at one of the birthday parties given in honor of President Roosevelt. As you know, proceeds of the birthday celebrations were donated to the Warm Springs Foundation.

All in all, the name "Warm Springs" is associated with a commendable project, supervised by honest people.

Now if that same name, "Warm Springs," were printed on a package of salts, to be used for medicinal purposes, wouldn't you naturally suppose that the salts came from the waters of Warm Springs, Georgia?

Three men, now under sentence to serve terms in Federal prison, gambled on the chance that you would. They gambled on the chance that you and thousands of other people would associate a package of plain Glauber's salts, worth only a few pennies but selling at a dollar a pound -- with the well-known Foundation in Warm Springs. They expected you to buy the salts, falsely labeled "Warm Springs Crystal Compound," and thus make millionaires of the three not-so-fastidious business men who comprised the firm known as the "Warm Springs Crystal Company."

But. . . . the name "Warm Springs" proved too hot. According to your official report from the Food and Drug Administration, two members of the company have just been sentenced to two years in Federal prison for conspiracy to violate the Federal Food and Drugs Act, by falsely labeling and selling 'Warm Springs Crystal Compound' as coming from the Georgia springs of that name. The 'crystals' did not come from that source, and were only a simple laxative, composed of Glauber's salts, similar in action to Epsom salts. The 'crystals' cost only a few cents a pound, and were sold for a dollar a pound -- (still quoting your official report).

These men, like the butter and cheese racketeers you heard about last Monday, put a little too much faith in the gullibility of the public.

Quoting again, from today's report: "The conspirators are Curtis J. Hazelrig of Atlanta and Mallory H. Taylor, Jr., of Macon. Together with W. C. Dunhan, of Macon, who entered a plea of guilty and was sentenced to one year in Federal prison, they formed the Warm Springs Crystal company. In their literature, their correspondence with agents, and particularly in their conversation with customers, the conspirators sought to use the name 'Warm Springs' to commercial advantage. Salesmen were urged to point out the beneficial effects of the springs.

"From the beginning, as was to be expected, the company and its crystals were disavowed by the Warm Springs Foundation, as having absolutely no connection with the springs, except that the office was set up in the same town."

And here are more details of the case, as related by your official reporter with the Food and Drug Administration:

"More than eighteen months ago Food and Drug officials learned from druggists that a product to be known as Warm Springs Crystal Compound was to appear on the market. They investigated. The investigation developed, step by step, the origin and conduct of the business. Federal officials brought a complaint against the three organizers of the company, charging that they had conspired to violate the terms of the Federal Food and Drugs Act. Conspiracy to violate a Federal law is a felony, and punishable by imprisonment.

"Under the law, the Food and Drug Administration could not seize the product until it was shipped out of the State of origin. But as soon as it appeared in interstate commerce, large quantities of 'Warm Springs Crystal Compound' were seized, because of misbranding under the Food and Drugs Act. Seizures were made at El Paso, Oklahoma City, Los Angeles and San Francisco; Louisville and Paducah, Kentucky; Cincinnati, and Shreveport, Louisiana.

"Members of the company were arrested and indicted by a grand jury. The jury brought in a verdict of guilty, and the men were sentenced to Federal prison. The case was prosectued for the Government by T. Hoyt Davis, U. S. District Attorney, and J. P. Painter in the Solicitor's Office of the U. S. Department of Agriculture.

"When the case came to trial, the Government first offered the testimony of a chemist. He said he had been approached by Taylor, one of the alleged conspirators, and questioned about the product to be sold as 'Warm Springs Crystal Compound.'

"Next came the testimony of a box manufacturer, who said he had been employed by Taylor and Hazelrig to make boxes for the product. Another man testified that the firm had hired him to print labels for the boxes.

"A commercial representative of an Atlanta, Georgia, radio station, testified that he had been led by Taylor to believe that the product was made from Warm Springs water.

"A photographer in Atlanta testified that Taylor had bought pictures of President Roosevelt from him. . . A representative of the postoffice in Warm Springs testified that Taylor and Hazelrig had discussed with him the name that should appear on their postoffice box.

"The former mayor of Warm Springs testified that Taylor and Hazelrig had asked him to make some broadcasts, publicizing the city of Warm Springs. Another witness had rented a store to the two alleged conspirators. Still another witness had sold Hazelrig 17,000 pounds of plain common every-day Glauber's salts, in large barrels, at a couple of cents a pound.

"There was then presented a variety of evidence dealing with the employment of agents to handle this product. Advertisements for salesmen had been printed in two hundred newspapers throughout the country. And, when the salesmen were employed, they were urged to cash in on the name Warm Springs, and its connection with the Warm Springs Foundation."

And so concludes the story of the "Warm Springs Crystal Company," engaged in a business designed to cheat the public, and of their subsequent arrest, and imprisonment for conspiracy to violate the federal Food and Drugs Act.

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CLOSING ANNOUNCEMENT: You have just heard the regular weekly broadcast, "Uncle Sam at Your Service," presented by Station _____ in cooperation with the Food and Drug Administration of the U. S. Department of Agriculture. Listen in again next Monday for another report.

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